Turkey Tetrazzini

Ingredients

1 stick + 2 tbsp Butter
    2 tbsp for Mushrooms
    6 tbsp for Cream Sauce
    2 tbsp for Breadcrumbs
1 lb Sliced Mushrooms
1 lb Spaghetti
12 to 14 oz Cooked Turkey Breast –
    Large Diced
1/3 cup All Purpose Flour
1 dash Cayenne
1 tsp Salt
½ tsp Pepper
1 quart Half and Half
6 oz Chicken Broth
4 oz Sherry Cooking Wine
Additional Salt and Pepper as Needed

Bread Crumb Topping:

1 cup Traditional or Panko Breadcrumbs
2 tbsp Butter- Melted
¼ cup Shredded Cheddar Cheese
¼ cup Grated Parmesan Cheese
½ tsp Salt
¼ tsp Pepper

Directions

Step 1: Prepare the breadcrumb topping by melting the butter and slowly stirring in with the crumbs and cheese. Set aside.

Step 2: Preheat oven to 350˚F. Grease a 9 X 13" casserole dish with non-stick spray.

Step 3: Bring a large pot of salted water to a boil. Cook spaghetti in the boiling water, stirring occasionally until cooked through but firm to the bite, 6 to 7 minutes. Drain and set aside.

Step 4: In a separate pot, heat the Half and Half, Chicken Broth and Cooking Wine to just below a simmer.

Step 5: Melt 2 tbsp of butter in a large pot over medium-high heat and add the mushrooms, season with salt and pepper, turning up the heat to high, stirring until mushrooms are softened and the liquid has evaporated from the pot. (Approximately 5 - 7 minutes) Remove and set aside.

Step 6: Using the same pot as the mushrooms, on medium heat, melt the remaining 6 tablespoons of butter and whisk in the flour to make a roux. Slowly whisk in the cream, broth and wine mixture and bring to a simmer whisking constantly, until sauce is thickened. Mix in salt, pepper and cayenne and adjust seasoning as necessary.

Step 7: In a large bowl, fold the turkey and mushrooms into the sauce; mix in the pasta. Transfer mixture to prepared casserole dish and sprinkle with the crumb topping.

Step 8: Bake in the preheated oven until sauce is bubbling and crumb topping has browned, about 30 minutes.

Dear to us thou art forever

HATHAWAY BROWN SCHOOL
ESTABLISHED 1876
NON-SCHOLAE SED VITAE DISCIMUS